

Product Specification Sheet

Maxiren® 600 KPO

Last revision: 25 March 2024

Product Information

Description	Maxiren® is a liquid chymosin preparation derived from a selected strain of the dairy yeast <i>Kluyveromyces lactis</i> .
Application market	Dairy processing
Appearance	Light brown to brown (product color may vary from batch to batch).
Clarity	Clear to opalescent
Status	<ul style="list-style-type: none"> • Kosher for passover (KPO) • Halal approved • This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques. • Suitable for vegans • Suitable for vegetarians

Physical & Chemical specifications

Milk clotting activity	≥ 600 IMCU/ml	Lead	≤ 5 ppm
Chymosin	≥ 3000 mg/l	Arsenic	≤ 3 ppm
pH	5.4 - 5.8	Mercury	≤ 0.5 ppm
Glycerol	≥ 40 % (w/w)	Cadmium	≤ 0.5 ppm

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 1 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 g
Yeasts	≤ 1 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Molds	≤ 1 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml		

Composition

Ingredients	Typical values
Glycerol	47 %
Enzyme solution	42 %
Sodium chloride	11 %

Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

The active substance present in the above-mentioned product is manufactured by fermentation using a genetically modified microorganism under containment. The above-mentioned product does not contain any genetically modified organism.

Packaging & Storage

Packaging

Product number 24593: 20 liter drum

Storage conditions

- The product must be stored in the original sealed containers.
- Recommended storage temperature 4-8 °C.
- When stored in recommended condition, the shelf life will be 18 months with an activity loss of less than 5% per annum.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

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